

CHOC  AFFAIR

CHOCOLATE MAKING ACTIVITES



HOW TO MELT CHOCOLATE

YOU WILL NEED:

- Medium size heatproof bowl
- Small bowls or mugs
- Teaspoon and Tablespoon
- Hairdryer or microwave

INGREDIENTS:

- Chocolate - milk, dark, or white, whichever you like or all of them!

METHOD

1. Wipe the side where you are going to be doing your chocolate making and wash your hands really carefully with soap and water, drying properly.
2. Empty the chocolate buttons into the medium heatproof bowl and melt the chocolate holding the hairdryer directly over the top of the chocolate, in short blasts.
3. When most of the chocolate has melted, but you have some lumps of chocolate left, you need to turn off the hairdryer and stir the lumps in. This may take a few minutes so be patient and keep stirring. Once all the lumps are stirred in, and the chocolate looks shiny and glossy, you are ready to start dipping and coating!
4. If you are using a microwave, heat the chocolate on short blasts of 30 seconds, stirring in between, until you get to the point where there are some lumps left, then stir them in.
5. Always make sure you keep any left over chocolate in a lidded container, to use at a later time and make sure you clean everything away after you've finished - it makes parents and carers happy!!



CHOCOLATE LOLLIES

YOU WILL NEED:

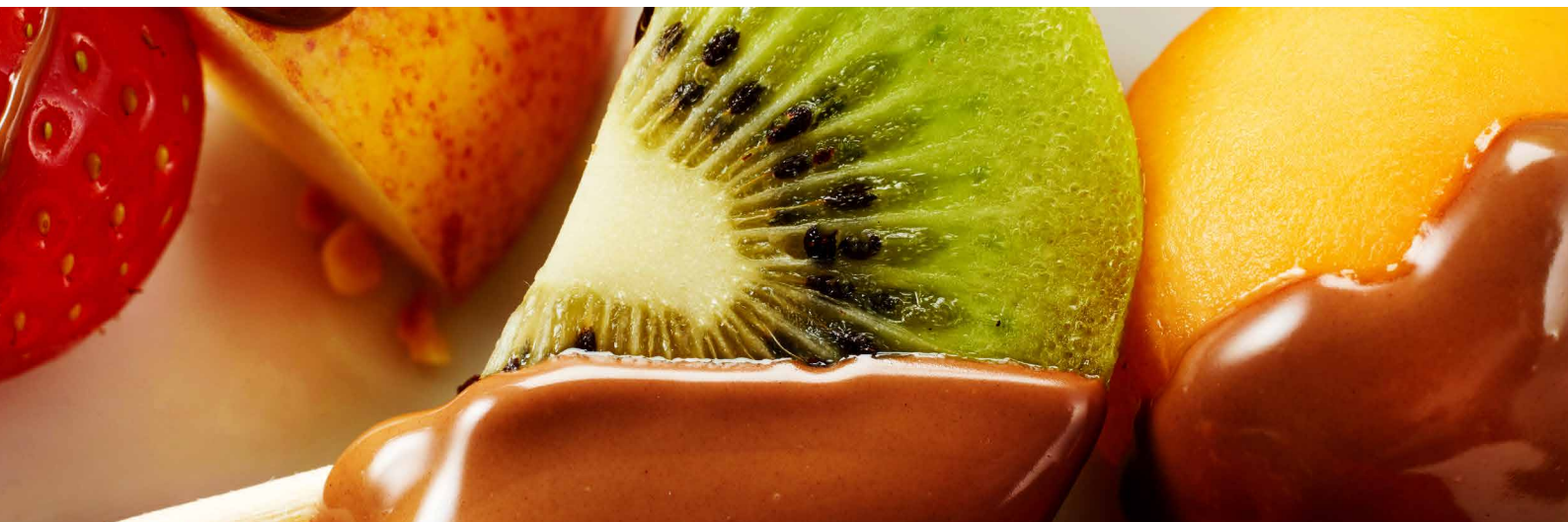
- Medium size heatproof bowl
- Small bowls or mugs
- Hairdryer or microwave
- Teaspoon and Tablespoon
- Greaseproof paper
- Baking Sheet or piece of card
- Lolly Sticks

INGREDIENTS:

- Chocolate - milk, dark, or white, whichever you like or all of them!
- Sweets for toppings: Rainbow sprinkles, Mini Marshmallows, Smarties, Jelly Sweets etc.

METHOD

1. Melt your chocolate (see How to Melt Chocolate page).
2. Using your spoon, carefully fill it with melted chocolate and tip onto the greaseproof sheet, (on top of the baking sheet or piece of card) creating a small circle shape. Add more chocolate into the centre carefully to make it a little thicker, and watch your circle grow!
3. Pop the lolly stick into the chocolate, about 2 cm from the top of the circle, so it is covered in the chocolate.
4. Decorate the lolly using the toppings you have.
5. Carefully lift the baking sheet/card & place into the fridge to cool.
6. Once the lollies have set, peel off the sheet & enjoy.
7. Clear away :)



CHOCOLATE AND RAISIN POPCORN BITES

YOU WILL NEED:

- Medium size heatproof bowl
- Small bowls or mugs
- Hairdryer or microwave
- Teaspoon and Tablespoon
- Greaseproof paper
- Dinner Plate

INGREDIENTS:

- Chocolate - milk, dark, or white, whichever you like or all of them!
- Popcorn
- Raisins

METHOD

1. Melt your chocolate (see How to Melt Chocolate page).
2. Tip the popcorn into the chocolate, add the raisins, mixing together until all coated in the chocolate.
3. Using your spoon, take a large spoon of the popcorn mix and put onto greaseproof paper on the plate, building small mounds of popcorn, repeating until all the popcorn is used.
4. Pop the plate into the fridge for about 10 minutes to set, enjoy.
5. Clear away :)



CHOCOLATE APPLE/BANANA POPS

YOU WILL NEED:

- Medium size heatproof bowl
- Small bowls or mugs
- Hairdryer or microwave
- Knife
- Teaspoon and Tablespoon
- Greaseproof paper
- Baking Sheet or piece of card
- Lolly Sticks

INGREDIENTS:

- Chocolate - milk, dark, or white, whichever you like or all of them!
- Apple/Banana
- Rainbow sprinkles

METHOD

1. Melt your chocolate (see How to Melt Chocolate page).
2. Carefully cut the apple down either side of the core, then slice each piece into two halves. Push one of the lolly sticks up through the centre of the apple, like a lolly pop & repeat for each piece / Peel the banana, cut it into two and push the stick gently through the middle of each of the two halves.
3. Spoon the melted chocolate over the apples / banana pops making sure you cover them all to stop them going brown. Once all covered, tap the stick on the edge of the bowl to let the excess chocolate drip back into the bowl (never waste chocolate, you can use it again)
4. Using a teaspoon, cover the chocolate in the sprinkles - leave to set on the greaseproof paper, and pop in the fridge for 10 minutes to enjoy cold. You can also freeze the banana pops by putting them into the freezer for a couple of hours before enjoying them icy cold!
5. Tidy up and clear away :)



HOW TO USE UP YOUR LEFTOVER CHOCOLATE

You may have some chocolate left over, and you can use it to make a lovely hot chocolate drink or frozen hot chocolate.

YOU WILL NEED:

- Medium size heatproof bowl
- Small bowls or mugs
- Teaspoon and Tablespoon
- Hairdryer or microwave

INGREDIENTS:

- Leftover chocolate
- Milk (the amount will depend on how much chocolate you have, we like 20g of chocolate for about 75ml of milk)

HOT CHOCOLATE

1. Melt your chocolate (see How to Melt Chocolate page).
2. Add hot milk, mixing well to create a smooth hot chocolate.

FROZEN HOT CHOCOLATE

1. Melt your chocolate (see How to Melt Chocolate page).
2. Add hot milk, mixing well to create a smooth hot chocolate, then pour over ice cubes in a glass, add a dollop of vanilla or chocolate icecream and enjoy cold.

